

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	08	1	No
THE TEST RESULTS FOR THE HALOGEN DEMAND AND PH TESTS CONDUCTED PRIOR TO BUNKERING WERE NOT RECORDED ON THE FOLLOWING DATES: 6/22/04, 6/20/04, AND 6/18/04.				
Corrected.				
2	POTABLE WATER	08	1	No
THE VESSEL DID NOT HAVE A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM IN PLACE. THIS WAS NOTED ON THE LAST INSPECTION.				
Working on implementing a comprehensive cross-connection control program.				
3	MAIN GALLEY - COFFEE STATION	21	1	No
A SMALL HOLE WAS NOTED IN THE COUNTER WHERE THE TOASTERS WERE LOCATED.				
Counter hole has been repaired.				
4	MAIN GALLEY - COLD GALLEY	15	0	Yes
ONE CAN OF KETCHUP WAS NOTED WITH TWO DENTS ON THE TOP SEAM. THIS WAS DISCARDED IMMEDIATELY.				
Working on implementing a better control in storing to make sure all dented cans are discarded immediately.				
5	MAIN GALLEY - COLD GALLEY	20	2	No
SOFT SEALANT WAS NOTED ON THE BACKPLATE OF THE MEAT SLICER. THIS WAS NOTED ON THE LAST TWO INSPECTIONS.				
Food-grade hard sealant has been ordered. And received and implemented				
6	MAIN GALLEY - HOT GALLEY	08	1	No
THE VENT OF THE BACKFLOW PREVENTION DEVICE ON THE POTABLE WATER LINE TO THE HOOD CLEANING SYSTEM WAS PLUGGED.				
Corrected.				
7	MAIN GALLEY - POTWASH	26	0	Yes
ONE STRAINER AND ONE PAN WERE SOILED AND STORED AS CLEAN.				
Corrected.				
8	MAIN GALLEY - DISHWASH	34	0	No
A LEAK WAS NOTED IN THE DECKHEAD ABOVE THE DISHWASH MACHINE.				
Leak has been repaired and corrected.				

9	MAIN GALLEY	31	0	Yes
A CAN OF BUG SPRAY WAS NOTED IN THE CLEANING LOCKER IN BETWEEN THE MAIN GALLEY AND THE DINING ROOM.				
The can of bug spray has been discarded.				
10	LIDO	33	1	No
THE DECK UNDER THE GRILL AND FRYER WAS HEAVILY SOILED.				
Corrected. The area has been thoroughly cleaned.				
11	LIDO	16	0	Yes
THE TIME AS A CONTROL PLAN WAS NOT SPECIFIC TO THE SHIP, I.E. IT DID NOT LIST SET UP AND DISCARD TIMES AND THE FOODS TO BE INCLUDED IN THE TIME AS A CONTROL PLAN.				
Specific Time Control Plan has been implemented, with the set up and discard times.				
12	FOOD SERVICE GENERAL	20	2	No
THE FOOD CONTACT SURFACES OF EQUIPMENT HAD GAPS, SEAMS, AND OTHER DIFFICULT TO CLEAN FEATURES.				
Working on improvements of those areas.				
13	FOOD SERVICE GENERAL	21	1	No
THE NON-FOOD CONTACT SURFACES OF EQUIPMENT HAD GAPS, SEAMS, AND OTHER DIFFICULT TO CLEAN FEATURES.				
Working on improvements of those areas and will revert to you.				
14	FOOD SERVICE GENERAL	33	1	No
CRACKED AND BROKEN DECK TILES, RECESSED GROUT, GAPS, SEAMS, AND PEELING SEALANT WERE NOTED ON THE DECKS, BULKHEADS, AND DECKHEADS.				
Replaced missing tiles, sealant and grout had been applied to those areas.				
15	MEDICAL	01	0	Yes
THE GASTROINTESTINAL ILLNESS REPORTS WERE NOT SENT 24 HOURS PRIOR TO ARRIVAL IN THE U.S. FROM A FOREIGN PORT DUE TO THE SHORT DURATION OF THE CRUISE. THE VESSEL HAS NOT APPLIED FOR A VARIANCE TO SUBMIT REPORTS LESS THAN 24 HOURS PRIOR TO ARRIVAL.				
Request for variance has been submitted to VSP on 09 July 04.				

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
16	CORRECTIVE ACTION STATEMENT	*	0	No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: REGAL EMPRESS - CAS - 7/8/2004.